



## MIRADOR SELECTION

### CARMENERE 2006

#### HARVEST

□ D.O	Colchagua Valley
□ Clon	Masal
□ Date	May 5 <sup>th</sup>
□ Yield	8 TON/ha
□ Grape picking	Hand Picked

#### WINEMAKING

□ Destemming	100 %
□ Tanks	Stainless Stell
□ Fermentation period	13 days
□ Aging	8 Months in french barrels

#### CHEMICAL ANALYSIS

□ Alcohol	13
□ PH	3,58
□ Total acidity	4,86 g/L tartaric acid
□ Residual sugar	3,1 g/L

#### TASTING NOTES

□ Deep red in color with purple hues. On the nose, one finds notes of roasted red pepper and rhubarb. A medium bodied wine with sweet, soft tannins and red berry flavors on the palate. This carmenere finishes with excellent persistence and elegance.

